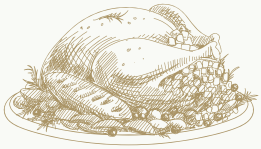
anawa | restaurant

THANKSGIVING

TURKEY CARVING STATION

ROASTED TURKEY / TRADITIONAL STUFFING
CHESTNUTS / GRAVY / CRANBERRY GEL



SOUPS

TURKEY & GOOSE CONSOMMÉ
PUMPKIN DUMPLINGS / BRUSSELS SPROUTS / TURMERIC

CREAMY PUMPKIN VELOUTÉ
CHILI / GINGER / ROASTED APPLE / NUT SALSA

HOT COUNTER

HONEY-ROASTED VIRGINIA HAM
STARKA GRAVY

BURBOT
ORANGE-GLAZED CARROT
CREAMY GINGERBREAD SAUCE / VANILLA

HEATHER HONEY-GLAZED BUTTERNUT SQUASH
POMEGRANATE BUTTER / CUMIN

ROASTED SWEET POTATOES
THYME BUTTER / GARLIC CONFIT

BLANCHED BRUSSELS SPROUTS
BUTTER EMULSION / TOASTED CHESTNUTS

CAULIFLOWER GRATIN
MORNAY SAUCE WITH LAZUR CHEESE / POMEGRANATE

PUMPKIN GNOCCHI
SPINACH / CRISPY SAGE / PORCINI

COLD COUNTER

SHRIMP COCKTAIL WITH BLOODY MARY SAUCE

COBB SALAD
AVOCADO / CHICKEN

SALMON TARTARE
CORN / GRAPEFRUIT / DILL

BEEF CARPACCIO
FRIED CAPERS / ARUGULA / TRUFFLE SAUCE

WALDORF SALAD WITH CELERY AND RAISINS

ROAST BEEF
CARAMELIZED CHESTNUTS / EGGPLANT PURÉE

ROASTED PUMPKIN
ARTICHOKE MOUSSE / PUMPKIN OIL / CHILI

ORIENTAL VEGETABLE PLATTER
BALSAMIC VINEGAR / HERBS

TURKEY BREAST
CARAMELIZED FIG / HERBS

PUMPKIN TARTLET
NUT SALSA

CHEESE SELECTION WITH ACCOMPANIMENTS AND CHUTNEY

MIXED SALAD
SPINACH / ROASTED PUMPKIN / CRANBERRY / PECANS

DESSERTS

PUMPKIN CHEESECAKE WITH SPICED CARAMEL SAUCE

MAPLE PECAN TART

ALMOND CAKE WITH CRANBERRY

APPLE TART WITH CHANTILLY CREAM

NUT & CARAMEL PUFFS

GINGER CAKE WITH CHOCOLATE & PLUMS

SEASONAL FRUIT SALAD

ICE CREAM & SORBET SELECTION